Garden Talk

By
Appomattox Garden Club

Let's talk about the Flower Show for a little while. We hope that all the members will exhibit in as many classes as they possibly can, in the Arrangements Group. And that every gardener in the county will exhibit specimens of their flowers and shrubs in the Horticulture classes. A successful flower show is one that is wanted, planned for, and exhibited in. And it takes a goodly measure of all three conditions to have a show.

Let's talk about arrangements. You will find the schedule elsewhere in this paper. Read it over and then read it again. Does it sound thrilling to you? Do you fell an urge to paint each picture described with flowers, fruit, fall foliage, etc., and in your prettiest containers? Or do you shake your head and wonder who else will do what?

Remember that there are a few simple rules to remember - such as having the tallest foliage, flowers, etc, one and one half times as tall as a tall container, measuring from the top of the container, after the tallest piece is in. (This is no hard and fast rule—an inch either way probably wouldn't throw the arrangement out. But it's a safe tip to remember). Put the background pieces in place first, and in some rhythmic pattern. It can be a triangle, a fan, a circle, a crescent, a tall, erect vertical, a low horizontal, a lazy S, or a mass of flowers, etc. as our ancestors used. But whatever the line, make it strong. For instance, do not make a line of several pieces of Scotch broom or ornamental grass and fill in with zinnias. It would be like hanging a washing of work clothes on a clothes line made of thread. If you make a line with delicate branches build it up with other foliage or branches going in the same line.

It's good to have three or five blossoms to build a spot of beauty near the top of your container and up. Hold your hair up palm facing you, look at your five fingers. Now curve them toward you like claws. Do you see 5 chrysanthemums, with nice airy spaces between, but close enough to almost touch each other? These five flowers (or three, or seven, or more, or less,) are your darkest and longest pieces. Around them and above them will be smaller, lighter blossoms, or foliage, and probably buds. When it's all built up, put a large leaf or lovely piece of foliage over one side of the lip of your container. Then put some foliage at the back to give it a tidy appearance. (By all means hide the mechanics—the holder or wire or tape). And there you are.

If your container is flat, have your tallest things 1½ times the length of the container. There is a nice little book on "Flower Arranging for Juniors" in the library of the Appomattox Elementary School that tells arrangement fairy tales. The story of the three bears says "Take a flat bowl two hands long. Get three pieces of shrub or other evergreen. The longest, Papa Bear, must be three hands tall. Mother Bear must be two hands tall, and Baby Bear is one hand tall. Now put a pin holder about ½ hand from left side of container. Put Father Bear straight up on left side of pin holder. Put Mama Bear beside Papa Bear, but leaning over toward Baby Bear, who is at the bottom, leaning toward 1½ hand space in bowl. Goldilocks is the mass of 3 or 5 flowers, at Papa Bear's feet. And the woods are the fill-in leaves, etc. that strengthen the triangle.

These are just a few sentences to make you want to get your hands into the fragrant "paint" and see what happens. The lines are the same used by professionals in all flower shows. There are about 14 classes. Choose a container, a line, some flowers, and bring a car full of arrangements to the Elementary school before noon, Saturday, October 20, 1956.

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Sarah Anne's COOKING CLASS

Sarah Ann's cooking class . . . . . of melted chocolate on top of cake. Put in cool place until firm.

Fruit Filled Angel Cake

1 angel cake
1-3 cup confectioners sugar
1 1-2 pints cream whipped
1 cup diced, well drained canned pineapple
1 cup strawberries, cut in quarters
8 marshmallows cut in quarters
1-2 cup coarsely chopped toasted nut meats

Place cooled angel cake, with larger surface at bottom, on serving plate. Cut slice 1 inch thick from top of cake and remove carefully. Make cavity in cake by cutting down 1 inch from outer edge, 1 inch from bottom. Carefully pull out this cut piece with fingers.

Fold sugar into whipped cream. Divide cream in 2 parts, taking a little more than half for the filling. Carefully fold in the fruit, marshmallows and nut meats. Fill cake. Replace the top layer. Spread remaining whipped cream over top and sides of cake. Chill in refrigerator 3 or 4 hours before serving.

Filling

1-2 cup sugar
Dash of salt
6 egg yolks
1 cup evaporated milk
1-2 teaspoon almond extract
2 squares melted unsweetened chocolate

Combine sugar and salt, all to egg yolks, slightly beaten. Scald the evaporated milk, slowly stir into yolks. Cook over hot water until very thick, stirring constantly. Add almond extract and melted chocolate. Cool.

Cut cake in half crosswise. Spread with filling. Frost top and sides with white frosting. After frosting has set, spread 2 squares

Pineapple Pies

Bake sponge cake in two round cake pans. It should be thick enough to split.

When cool split cakes and fill and frost with the following filling:

Filling

Cook 1 cup of crushed pineapple with sugar to taste, ten minutes. Add 2 teaspoons of lemon juice and beat in confectioners sugar to make right consistence to use as a filling, first taking out a part to make stiffer, to use as a frosting for the top of the cakes.

Angel Cake

1 cup cake flour
3-4 cup sugar
1 3-4 cups egg whites
3-4 teaspoon salt
1 1-2 teaspoons cream of tartar
3-4 cup sugar
1 teaspoon vanilla extract

Sift flour with 3-4 cup sugar 4 times. Beat egg whites with salt until frothy; add cream of tartar and beat until stiff but not dry. Add remaining 3-4 cup sugar, a tablespoon at a time, thoroughly. Add vanilla. In addition of sugar, sift 2 times over the top, a little at a time. Fold in lightly with a cutting motion.

Bake in a 10-inch ungreased cake pan in a slow oven 325 degrees for 1 1-4 hours. Invert to cool.

Sponge Cake

5 egg whites
5 egg yolks
1 cup sugar
1 tablespoon lemon juice
Grated rind 1-2 lemon
1 cup flour sifted 4 times
1-4 teaspoon salt

Beat egg whites until stiff but not dry, beat in half the sugar, lemon rind and juice, yolks and beat until thick and lemon colored. Beat in remaining sugar. Combine mixture.

Cut and fold in flour and the salt. Pour into ungreased tube pan. Cut through mixture with knife to break large air bubbles.

Bake 1 hour in an oven 325 degrees. Use an angel cake or other deep pan. If baked in a deep pan, bake 25 to 30 minutes in an oven 350 degrees.

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Home Agent's Notes

Prepared by
Elizabeth W. Pancake
Ass't. Home Agent

What kind of welcome does liver get in your house? Well, perhaps there are means and groans you can surprise your family members by preparing it in a different, but in an easy way.

Smothered With Onions

1 Cut liver into 1 inch squares
2 Roll in mixture of 1-4 cup flour, 1 teaspoon salt, 1-4 teaspoon pepper.
3 Fry quickly in 3 tablespoons rice fat till browned.
4 Add 4 sliced large onions, 1 tablespoon fat; brown lightly. Add liver, 1-2 cup water; stir. Cover; simmer about 10 minutes, stirring once. Serve with noodles, broccoli, spice apples.

French Fried

Dip strips of liver in butter-milk seasoned with salt and pepper. Roll in dry pancake mix.

Fry in hot deep fat, 375 degrees about 2 minutes, or till browned.

Boxed

Put liver in a little hot butter or margarine in skillet. Season with salt and pepper.

Fry quickly, allowing 2 or 3 slices for each side, depending on thickness of liver.

The children have been going back to school for some time now, but the excitment of new pencils and pens and new teachers and new friends is wearing off.

Especially for mothers of small children, it is back to the old problem of getting hair combed and face washed and teeth brushed, and probably getting teeth brushed is the hardest.

There is one way you can get those young, growing teeth brushed, and with no fuss. Just put an apple in the lunch box.

That's right, an apple. According to dental authorities who have studied the effects of apples on the teeth, mouth and gums, the apple is nature's own toothbrush.

First, there is a brushing action when the teeth bite into the apple. It's like digging a knife into the earth to clean it.

Of course, when your son or daughter eats an apple, he or she can't help but massage the gums in the process. Eating an apple helps clean off the sticky residues of sweets and soft foods that harbor tooth decay, which is also important.

For those who prefer to serve hot breads for breakfast, sweet rolls and coffee cakes are easily heated. Place sweet rolls or pieces of coffee cake in a warm ungreased skillet. Heat at moderate temperature for about 2 minutes. This method of heating bakers' sweet goods keeps the icing from melting away. Bakers' soft rolls may be heated in a moderate oven for about 5 minutes. Leave them in the original wrapper or package or place them in a slightly dampened cloth. Cellophane or aluminum foil may be used to wrap rolls for heating also, but brown paper bags occasionally impart an undesirable flavor.

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1957 Chevrolets Carry Individual Beauty

Distinctive styling and trim treatments for each of the three series of 1957 Chevrolet passenger cars are emphasized dramatically in this two-level photo of the "Two-Ten" sport sedan, at top, and the Bel Air convertible. Bodies plus wide range in color choices total 460 for the line.

Vera

Vera, Oct. 15.- "The autumn with its wealth of cheer has come;
White winter hours are near."

I think that our bright summer days are over.

Week-end visitors in the home of Mr. and Mrs. T. C. Harvey were Mr. and Mrs. L. H. Watson, Mr. Jimmie Harvey, and Mary Geneva, of Lynchburg, and Mr. and Mrs. Walter Gibson, of Allentown, Penn.; of Mrs. T. C. Harvey Jr., Sandra, T. C. III, and Mrs. Willie Moses.

Mr. and Mrs. T. C. Harvey and Harriette attended the funeral of Mr. Brent Stratton on Sunday.

Miss Jean Brown visited in the home of Mr. and Mrs. T. C. Harvey Thursday night.

Farmers are busy harvesting their fine crop of corn.

Mr. and Mrs. Berkley Brown are the proud parents of a little girl, Sarah Elizabeth, born Oct. 10, at the Virginia Baptist Hospital in Lynchburg.

Mrs. L. H. Watson and Mrs. Henry Doss and son visited in the home of Mr. and Mrs. T. C. Harvey on Tuesday.

Mr. T. C. Harvey and family visited in the home of Mr. and Mrs. Homer Reynolds on Tuesday night.

Mrs. Lester B. Harvey and Mr. Eddie Morris visited in the home of Mr. and Mrs. T. C. Harvey on Monday.

The W. M. U. of the New Hope Baptist Church met at the home of Mr. and Mrs. Allen O'Brien on Wednesday night, with a good attendance.

FISH KISS HURTS

Massena, N. Y.- Hooking a large pike in the St. Lawrence River, Charles McDonough, of Ogdensburg, N. Y., declared, "I'll kiss this fish if I ever land it." He landed it and proceeded to keep his word. The fish, however, didn't reciprocate, but bit him in the face.

DOGS LEAD WAY HOME

Hobbs, N. M.- After driving a year-and-a-half old boy and his dog around town in a futile effort to locate the lost child's home, one of the cops had a burst of inspiration. They put the boy in a police car and let the dog loose. They followed the dog as he wandered happily down street after street. The animal finally turned in at a house and the child pointed proudly at one of the anxious adults on the porch. "There is grandma," he exclaimed.

Industry chalks up record first-half year earnings.

ABBITT OFFERS RECIPE BOOKS

A free recipe book, entitled "Money - Saving Main Dishes," is now available through the office of Representative Watkins M. Abbitt, of the Fourth District.

Congressman Abbitt announced that he has obtained a number of these from the Department of Agriculture and will send them to residents of the Fourth District upon request. Requests should be sent to Hon. W. M. Abbitt, Room 1008, House Office Building, Washington, D. C.

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Six new '57 Chevrolet trucks, heavily loaded with cargo, roared north from Dawson Creek, B.C., through 1,520 miles of mountains and mire, rain and hail to Fairbanks, Alaska. Running around the clock, they made this tortuous trip—normally a 72-hour run—in less than 45 hours. As a special test during the run, two of the trucks went the entire distance without once having their engines stopped!

Come in and see how well these new Alcan champs measure up to your job.

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L.C.F. models outdate C.O.E. trucks in every way; yet offer all the traditional C.O.E. advantages.

Heavyweight Champs with Triple-Torque tandem are rated at 32,000 lbs. GVW, 50,000 lbs. GCW. Special features include built-in 3-speed power divider.

Alcan fleet reports up to 16.17 miles per gallon! That's the mileage reported by the Cameo Carrier, with Thriftmaster 6 and Overdrive (optional at extra cost).

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